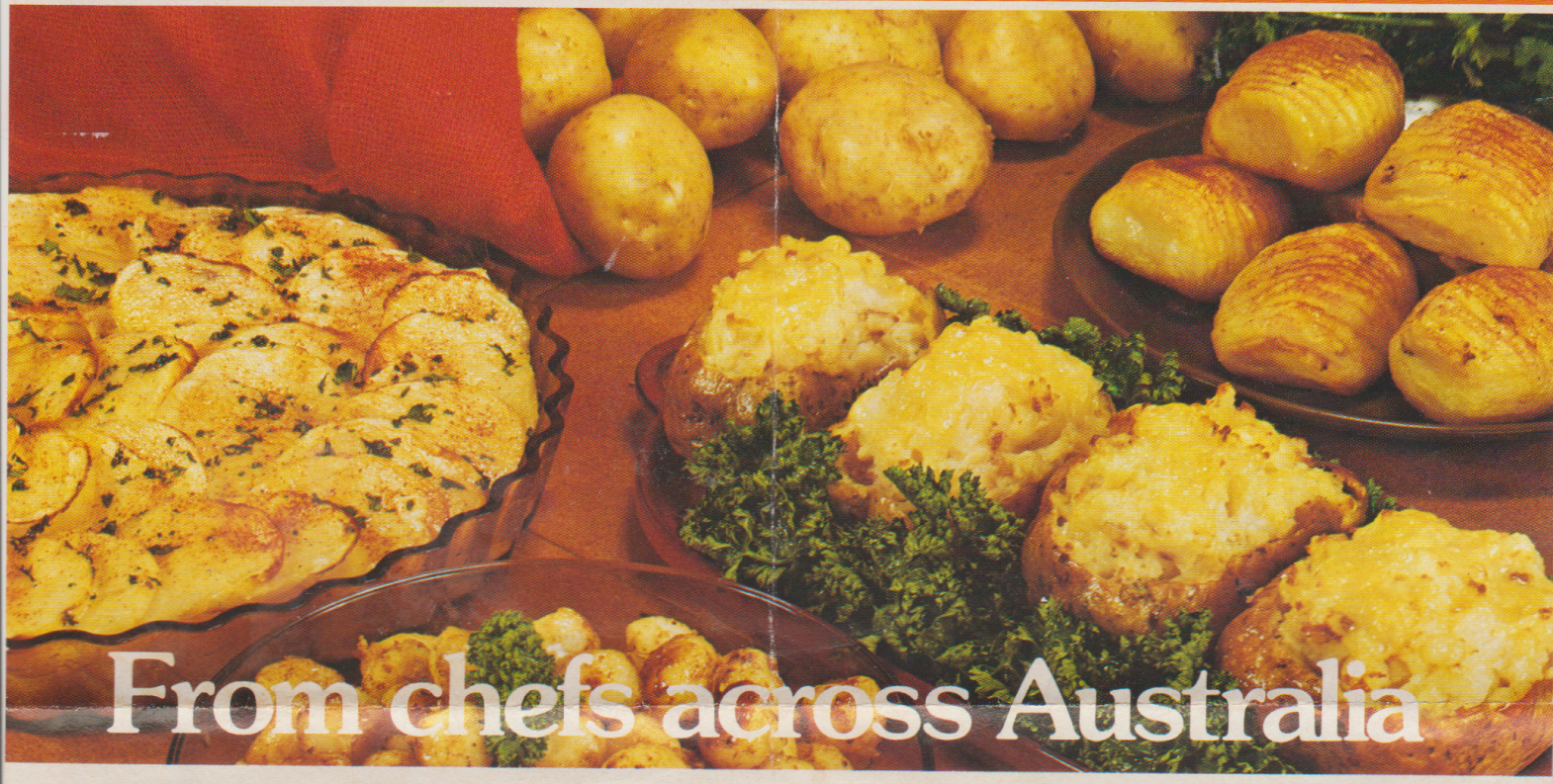
Potato Recipes with a difference

COLES NEW WORLD



From chefs across Australia

Mr. Marino Gullo, Executive Chef, Beppi's Restaurant, Sydney.

Mr. Steve Sweet, Head Chef, The Colonial Restaurant, Adelaide.

POTATOES MA FACON

8 large potatoes
2 medium onions
½ cup oil
½ cup water
1 pinch oregano
4 ripe tomatoes
salt & pepper

Peel and cut the whole potatoes in roundels ½" thick, peel and slice the onions julienne fashion (Cut the onion in two halves and slice it very thin) intercalate the potatoes into a tray, sprinkle with salt and pepper the squashed ripe tomatoes, oregano, oil and water. Put the tray in to a moderate oven for 30 minutes, turning the whole at half time, to equalise the colouring.

FONDANT POTATOES

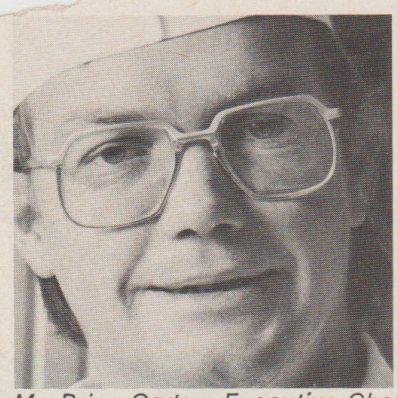
12 potatoes
Salt
Water
Butter

Choose floury potatoes, peel and cut into ordinary egg shapes. Put side by side into saute pan, completely covering the bottom of the pan. Add hot water or stock to come half-way up the pan, salt and 4 ozs. butter, cover and put in moderate oven. When the cooking water is completely evaporated — the butter will clarify and brown potatoes. When the potatoes are cooked, flatten them slightly with fork, taking care not to break them. Add a few dabs of butter and keep them covered for a few moments to give them time to absorb the butter.

POTATO CROQUETTES

2 lb. potatoes
3 oz. butter
Salt & Pepper
1 whole egg
1 egg yolk
Flour, egg and breadcrumbs for coating
Fat for deep frying

Peel and quarter the potatoes and cook quickly in a little boiling salted water. Drain, dry off for a few minutes at the side of the stove, then rub through a sieve and return the puree to the pan — add butter, seasoning and nutmeg — and stir over gentle heat for a few minutes to dry off. Remove from heat, add the beaten egg and egg yolk. Mould into cork shapes, coat with flour and then with egg and breadcrumbs and fry in butter or fat, in a frying pan.



Mr. Brian Ogden, Executive Chef, Sheraton Perth Hotel, Perth.

POTATO AU GRATIN for 6 people

6 large potatoes
1 pint cream
8 oz. Parmesan cheese
2 chicken stock cubes

Dice potatoes in ½" squares and place in oven-proof dish. Pour cream over, add stock cubes, cheese and salt & pepper to taste. Bring to boil and place in oven for approx. 45 minutes at 350° (dish must be covered). Garnish with picked or chopped parsley.

DUCHESS POTATOES for 6 people

8 large potatoes
2 egg yolks
⅛ pint cream
½ oz. butter
Nutmeg
Salt & pepper

Boil potatoes until soft. Drain and steam dry. Mash potatoes, add cream, butter, nutmeg and salt and pepper to taste. Beat egg yolks and add to potato. Butter and flour a tray and pipe on to tray. Glaze the tops of the potato with egg yolk and place in moderate oven until tops are golden brown.

Mr. Ken Lord of the "Court of the Seven Lamps Restaurant" 12th Night Theatre, Brisbane.

POTATO PANCAKES

3 cups grated raw potatoes
2 well beaten eggs
1½ tablespoons self-raising flour
1 teaspoon salt
½ teaspoon onion juice
2 cloves crushed garlic

Wash and drain grated potatoes well and strain until most of the liquid has drained away. Toss lightly. Fold the potato into the well beaten eggs. Carefully add the flour, salt and onion juice. Mix into a smooth paste. Heat a little vegetable oil in a skillet and fry the pancakes (add to the oil in spoonfuls) until golden brown on both sides. Serve with hot puree of fresh apples. For fluffy pancakes, use 6 eggs. Separate them, fold the yolks into the mixture as above, then lightly beat the egg whites — add them just before frying.

STUFFED POTATOES

10 medium potatoes
¼ pint cream
½ pint milk
2 oz. grated Parmesan cheese
2 oz. butter
seasoning

Scrape and wash the potatoes. Boil them until they are almost done.

Remove from the water and scoop out some of the flesh, leaving a shell about ¼" thick. Sprinkle with coarse salt and bake in a pre-heated moderate oven. Mash or blend the potato flesh, mix with the cream, milk, and a little salt. Pour the mixture back into the potato shells, sprinkle with cheese and dot with butter. Return to the oven and brown the cheese. Serve hot with meat or poultry.

Mr. Francois Aucar — Chef Ellies Restaurant — Melbourne

POTATO DOUGHNUTS

1½ oz. Good quality flour
7 oz. Self raising flour
1 lb. Potatoes (boiled and mashed fine)
1 oz. Commercial yeast
2 pints 12 oz. Water (for dough)
1 pint 4 oz. Oil
3 1/3 lbs. Sugar (for syrup)
2 pints water (for syrup)
2 oz. Rose water
1 oz. Lemon juice

Sift flour, boil potatoes in jackets until done. Peel them and mash them extra fine. Melt yeast in a little warm water. Knead together, with the melted dough well and thin with water while kneading constantly. Desired dough should be a little thicker than pancake mixture. Leave dough till it has risen, yeast the flour and potatoes, adding a little water from time to time. Knead, heat oil in a skillet and fry.

NOTE: You may offer these without dropping in syrup but syrup should be offered in a separate container. Both syrup and doughnuts should be very hot.

SYRUP: Add sugar to water and stir boiling gently until it foams. Skim and add lemon juice. Boil about 5 minutes and add rose water. Remove from heat.

NOTE: Boiling syrup requires 5-7 minutes.

Farmland potatoes
No.1 Grade guaranteed fresh.

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